

SHARING

- Homemade "terrine" with chicken, pistacchio & foie gras 15
- For the « Apéro », french saucisson from **Maison Montalet**, radish & salted butter 16
- Italian speck, butter & toasted Poujauran bread 14
- Eggplant caviar & lemon ricotta ~ served with homemade bread 14 
- Crispy sushi, gravlax salmon & spicy mayo 16
- White tarama ~ served with homemade bread 16
- Chickpeas falafels & homemade houmous 12 
- Truffle & ham croque-monsieur 16
- Pizzet' sundried tomatoes, stracciatella & olives 22 
- Truffle Pizzet' 24 

STARTERS

- Gaspacho, cherry tomatoes, strawberries & feta 15 
- White asparagus from Landes & mustard vinaigrette 25 
- Deviled egg « mimosa », tuna & celeriac 15
- Greek salad, tomatoes, cucumber, feta & Kalamata's olives 16 
- Seabass carpaccio, passionfruit, ginger & pomegranate 22
- Burrata, pistou, cherry tomatoes & marinated bell pepper 18 
- Eggplant « maki », ricotta~mint~lemon & tomato coulis 15 
- Homemade duck foie gras & citrus chutney 29
- Big lettuce heart, olive oil & lemon dressing 14 
- Crispy gambas, avocado & sweet chilli sauce 18
- 6 Homemade snails, herb butter & almonds 20
- Steam artichoke, green beans, pickles & fresh goat cheese 21 

SEMAINIER 28

- MONDAY** Big crispy César salad & anchovy sauce
- TUESDAY** Rigatoni, lemon, green peas & guanciale
- WEDNESDAY** Thaï minced beef salad & ginger gravy
- THURSDAY** Beef carpaccio, yuzu mayonnaise & french fries
- FRIDAY** Raw fish like a tartare, french fries & salad
- SATURDAY** Veal Milanaise, gravy juice, capers & lemon
- SUNDAY** Roast chicken, gravy juice & french fries

MAIN COURSES

- White omelet, goat cheese, basilic & salad 22 
- Gnocchi all'arrabbiata, black olives & straciatella 25 
- Shell pasta like a risotto with truffle breakings & white ham 28
- Seared top of the beef Fillet & french fries 44
- Béarnaise or Pepper sauce**
- Farm chicken breast, tarragon juice, potatoes & mushrooms 33
- Raw beef tartare or upside down & french fries 26
- Seared calf's liver, raspberry & polenta 34
- Seabass filet, spring green veggies & oil lemon~almond 35
- Seared salmon, miso sauce & coconut rice 34
- Grilled octopus & vegetables, pequillos & taggiasche olives 32

TO SHARE for 2 / 115

- Rib steak from our butcher J-M Boedec (1kg)
- Béarnaise or Pepper sauce / two sides**

SATURDAY & SUNDAY 49

- Calf's sweetbread roasted from our butcher J-M Boedec
- gravy sage sauce & green peas with bacon

SIDES 8

- French fries, mashed potatoes, polenta, green beans, vegetables, rice, lettuce

DESSERTS

- Cheese platter, goat cheese & 18 months Comté 15
- Caramel custard, melting... 12
- ♥The beautiful Floating Island & « pink » praline 13
- Milk chocolate, pecan & hazelnut « Rocher » 14
- Strawberry & pistachio pie, pistachio ice cream 15
- Red berries Shell~Pavlova 18
- Tiramisu & Amaretto ice cream 14
- Red berries platter & vanilla ice cream 22
- Cottage cheese 0%, vanilla, coconut, exotic fruit & granola 13
- Light vanilla cream puffs & cholate-praline sauce 14
- Italian Sundae ice cream 13 / to share... 30
- or caramel & popcorn*
- or chocolate & brownie*
- or red berries & almond*
- Homemade ice cream & sorbet 10
- Bourbon vanilla / Caramel / Coffee / Pistachio / Banana / Buckwheat
- Passionfruit / Raspberry / Lemon / Pear / Chocolate

Chief Joris Eddahri & Pastry Chef Miguel Ribeiro

As we are in a restaurant, we kindly ask to order one main course per person during lunch & dinner time

Euro net prices, taxes & service included / Meet origin & list of allergens available at the reception